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INFORMATION CONCERNING THE SANITARY REQUIREMENTS OF  
PLANTS WHERE DRESSED POULTRY AND EDIBLE PRODUCTS THEREOF  
ARE INSPECTED AND CERTIFIED FOR CONDITION AND WHOLESOMENESS  
BY THE PRODUCTION AND MARKETING ADMINISTRATION  
UNITED STATES DEPARTMENT OF AGRICULTURE

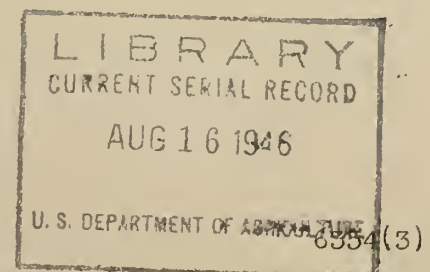
Section 56.17 of the Rules and Regulations of the Secretary of Agriculture governing the inspection and certification of dressed poultry specifies that: "Inspection of product for condition and wholesomeness shall be made only on premises which maintain such sanitary conditions as the Administration may require."

It is impracticable to outline specific sanitary requirements which will apply to individual plants desiring a poultry inspection service. Before such a service will be granted an examination of the premises must be made by a representative of the Production and Marketing Administration, and the requirements for sanitation and the necessary facilities for inspection specified.

The provisions of the Regulations of the U. S. Department of Agriculture governing the meat inspection of the Department which relate to sanitation and which are applicable to the handling, or processing of poultry will be given consideration in connection with the approval of sanitation in plants desiring inspection of dressed poultry and edible products thereof for condition and wholesomeness. Regulations of the Meat Inspection Service covering sanitation are contained in B. A. I. Order 211, Revised, Regulations 7 & 8. Copies of this order can be obtained by writing to the U. S. Department of Agriculture, Washington 25, D. C.

Herewith are given some general suggestions regarding sanitary requirements in plants desiring inspection, for the guidance of those who may be planning to erect plants or to remodel plants in such a way that they will be eligible to receive inspection of poultry with the least possible rearrangement.

1. There shall be sufficient light and ventilation to insure a sanitary condition.
2. There shall be a sufficient drainage and plumbing system for the plant and premises.
3. Hot and cold water supply shall be ample, clean and potable, with adequate facilities for its distribution in the plant.
4. The floors, walls, ceilings and other parts shall be of such material, construction and finish as will make them susceptible of being readily and thoroughly cleaned.
5. The floors shall be constructed of impervious material and kept water-tight.



6. The rooms and compartments used for edible products shall be separate and distinct from any used for inedible products.

7. The rooms and compartments in which any poultry or product is prepared or handled shall be free from undesirable odors.

8. Every practical precaution shall be taken to keep the plant free of flies, rats, mice and other vermin.

9. Adequate sanitary facilities and accommodations shall be furnished by each plant, such as suitable dressing rooms, toilet rooms, modern lavatory accommodations, and properly located facilities for disinfecting and cleaning utensils and hands of all persons handling any poultry or product.

10. Equipment and utensils used for preparing, processing and otherwise handling any poultry or products shall be of such materials and construction as will insure strict cleanliness in the preparation and handling of all poultry and products.

11. The rooms, places and equipment and utensils used for preparing, storing or otherwise handling any poultry or products, as well as all other parts of the plant, shall be kept clean and sanitary.

12. All operations and procedures involving the preparing, storing or handling of any poultry or product shall be strictly in accord with cleanly and sanitary methods that meet the approval of the Production and Marketing Administration.

These suggestions may be useful as tentative guides to the proper equipment of a plant intending to pack poultry products under the poultry inspection service of the Production and Marketing Administration. Before actually ordering and installing equipment, however, a plant applying for inspection should first have the plant surveyed by a representative of the Production and Marketing Administration, and recommendations made with respect to installation of equipment.

Section 56.12 of the Rules and Regulations of the Secretary of Agriculture governing the inspection and certification of dressed poultry specifies that: "Application for inspection involving evisceration or for inspection of drawn poultry and drawn domestic rabbits and edible products thereof which have been previously inspected and certified shall be granted only when the facilities available and the methods employed are suitable and adequate, as determined by the inspector or the Administrator."

The following recommendations are made with reference to the measurements to be used for overhead conveyor equipment with synchronized inspection table:

1. Minimum of 50 ft. of pinning line.

2. Opening trough, minimum of 16 ft. This must be water flushed throughout.

3. Inspection table should be at least 22 ft. long and conveyor should run the entire length of inspection table before turning off. If a round or oval inspection conveyor is used, corresponding working space should be provided. The inspection table must be synchronized with the overhead conveyor.

4. The work tables should number 2 for the removal of hearts and livers, and should be placed on the opposite side from the inspector. This will allow the additional space from the inspector, to the end of the table for additional operators before going to the trough where the finish of eviscerating operation will be completed. Gizzards will be removed at end of table and transferred to chute.

5. The space allowed for the inspector should be at least 6ft. as more space is needed for the inspector to move back and forth than on the old operation.

6. The eviscerating trough for the completion of the cleaning operation (lungs and kidneys) should be at least 16 ft. and when space permits it is advisable to allow up to 18 ft. This must be water flushed throughout.

7. Between the eviscerating trough and the inside washer a space of 5 ft. should be allowed for the removal of head.

8. Inside washer should be at least 8 ft. long equipped with 2 high-pressure nozzles.

9. 15 ft. between this washer and the automatic washer. In this space, the feet should be removed and the birds will be given final inspection by house inspector and any operation that is necessary to complete eviscerating operation will be performed in this space. This eliminates additional handling of the bird after it has gone through the automatic washer.

10. Next operation is the automatic washer, and it should be at least 8 ft. in length to prevent unnecessary splashing on floor from each end.

11. A minimum of 50 ft. should be allowed for the drying conveyor and this should be troughed at least for 15 ft.

12. The inspection table and all other equipment where drainage is not sufficient to keep water off floor must be curbed.



